

# BISTRO

## PLATES | SHARED

### PACIFIC-WEST TASTING BOARD GF\*

roasted bone marrow | fallentimber - honeycomb | 30-month parmigiano reggiano | sylvanstar - smoked gouda | salt spring island - brie | wild boar pâté | smoked bison | air-dried chorizo | pickled beet | rhubarb-ginger chutney | dried stone fruits | whole-grain mustard | sourdough | crisps  
- 64 -

### CANADIAN CHEESE FONDUE GF\*

sylvanstar - gruyère cheese | kirsch | canadian white wine  
fresh artisan baguette  
smoked bison | air-dried chorizo | garlic confit | market vegetables | pickled beet  
granny smith apple | seasonal berries  
tarragon fingerling potato  
- 68 -

### HOMESTEAD - SOURDOUGH LOAF VG\*

18-year old balsamic | evolution - olive oil | maple butter | carrot-ginger chutney | arugula pesto | pickled market vegetable  
- 19 -

## PLATES | SMALL

### LAKE DIEFENBAKER CURED STEELHEAD TROUT GF

evolution - lemon-infused olive oil | pickled radish | wild life distillery - classic gin | beetroot yogurt | orange | microgreens  
- 21 -

### COMPRESSED WATERMELON & BLUEBERRIES GF | VG\* | DF\*

salt spring island - goat cheese | candied pecan | grape tomato | balsamic-ginger vinaigrette | house-mixed greens  
- 19 -

### BUTTER LETTUCE GF | VG

strawberry | lemon | granny smith apple | fennel | radish | raspberry & white balsamic vinaigrette  
- 19 -  
add grilled lemon-tarragon chicken breast  
- 10 -

### HAIDA GWAII HALIBUT CEVICHE GF | DF\*

jicama-mango slaw | cucumber yogurt broth | charred jalapeño  
- 20.5 -

### BROME LAKE DUCK WINGS GF | DF

orange & ginger gastrique | spiced pumpkin seed | pickled carrot | cucumber  
- 16.5 -

Please inform your server of any dietary concerns

GF Gluten-Free | V Vegetarian | VG Vegan | DF Dairy-Free

\* This item is not suitable for vegetarians. Please inform your server of any dietary restrictions.

# BISTRO

## PLATES | MAIN

### SEARED BAR NONE BARRAMUNDI FILLET GF

tarragon watercress risotto | house-preserved lemon vinaigrette | microgreens  
- 45 -

### GRILLED INNISFAIL RACK OF LAMB GF

root vegetable & potato pavé | lemon & mint chimichurri | balsamic-roasted shallot | lemon labneh  
- 45 -

### SMOKED ALBERTA AAA BEEF SHORT RIB GF

asparagus | pomme purée | maple barbeque glaze  
- 39 -

### SEARED BROME LAKE DUCK BREAST GF

sunchoke purée | bc cherry jus | beet fondant | pea shoot  
- 36 -

### BISTRO BOWL GF | VG | DF

cashew | quinoa | miso-roasted market vegetables | mango | kale | red curry tempeh | maple-ginger  
vinaigrette  
- 30 -

### ALBERTA BEEF & WILD MUSHROOM RAVIOLO

wild mushroom cream sauce | broccolini  
- 42 -

### WHITEHORN BURGER GF\* | DF\*

beef chuck | beef brisket | sylvanstar - smoked cheddar | canadian bacon | dijon mustard | house-prepared  
mayonnaise | arugula | tomato | red onion | hand-cut fries  
- 34 -

### MARINATED LION'S MANE MUSHROOM GF | VG | DF

roasted cauliflower & caramelized onion purée | roasted carrot & cauliflower | confit garlic mayonnaise |  
pickled beet & shallot | celery leaf  
- 36 -

## PLATES | SIDES

### SPRING SUCCOTASH GF | VG

asparagus | seasonal beans | pea | cherry tomato | lemon | mint  
- 16 -

### HAND-CUT TRUFFLE FRIES GF | VG\*

black truffle-infused oil | 30-month aged parmigiano reggiano | black truffle sea salt  
- 14 -

### LOVAGE & CARROT VG

lovage gremolata | toasted pumpkin seed | roasted baby carrot | miso  
- 16 -

### WILD MUSHROOM & ONION GF | VG

caramelized onion & house-fermented black garlic purée | hand-picked wild mushrooms | pickled rhubarb  
- 16 -